Product Specification

BEGA CHEESE LIMITED

RIDGE STREET NORTH BEGA, NSW 2550 AUSTRALIA
TELEPHONE +61 2 6491 7777 FACSIMILE +61 2 6491 7700

Item No. 1207050

DAIRY FARMERS CREAM CHEESE FB 6X2KG

TRADE DESCRIPTION

Dairy farmers Australian Natural Cream Cheese 12kg (6 x 2kg)

GENERAL DESCRIPTION

Cream Cheese is a fresh white firm bodied cheese, manufactured from quality standardised milk which is pasteurised and homogenised before the addition of starter culture organisms. The cultured milk is heated, separated, with salt and stabilisers added to the curd prior to agitation and then packed.

PROCESS CONDITIONS

Cream Cheese is made in accordance with good manufacturing practice and under conditions which comply with State and Federal regulations, prescribed for the manufacture of dairy produce. This product is manufactured by establishment Reg. No. 621.

Cream Cheese is manufactured using a process to ensure set standards for pesticides, additives, heavy metals and approved detergents are met.

ASSURED STATUS

Cream cheese is Halal and Kosher certified.

EU Eligibility - Not assessed.

GMO STATUS

Cream cheese is designated non GMO and does not require labelling as per FSANZ Food Standard Code: Standard 1.5.2-4.

ALLERGEN STATUS

Added Sulphites in concentrations of 10 mg/kg or more	NO
Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and Lupin Products	NO
Milk and milk products	**YES**
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybeans and soybean products	NO
Tree nuts and tree nut products other than coconut from the fruit of the palm Cocos nucifera	NO

STORAGE AND TRANSPORTATION

Cream Cheese is cooled down to 4°C after manufacture and maintained at this temperature during storage and transportation. Cream Cheese shall be stored and transported in a dust and pest free environment, free from odours and between 0 and 4°C. Do not freeze.

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SHELF LIFE

Cream Cheese which is stored and transported in the conditions specified above at all times shall have a shelf life of 365 days when unopened.

PACKAGING

Cream Cheese is packed using a form-fill process, where barrier film is formed and heat sealed into 2 kg pouches before filling and sealing as a primary pack. This is placed into a 2kg printed inner carton and glued closed as a secondary pack. 6 x 2kg inners are then enclosed in a wraparound outer carton and glued closed for shipping.

Bar Code (unit)	9311000998930
Bar Code (carton)	19311000998920
Carton weight (net)	12 kg
Carton weight (gross)	13.0 kg
External dimensions	319 mm x 237 mm x 214 mm
m^3	0.0162
Unit load (including pallet)	882 kg
Containerisation (Based on number of cartons in a 20ft Reefer)	1575 cartons

CODING AND IDENTIFICATION

Each unit and outer carton of Cream Cheese is identified by ink jet printing:

2kg Inner (Liner): Traceability code DDMMYYHHMM (24hr time), Line number (L1 or L2)

Example: **0402220831 L2**

Coding 2kg Inner (Carton):

Traceability stamp (1 or 2) as a single impression on base of pack

Example:

2

Line 1: Batch Code (YYDDD), DOM (Date of Manufacture) YYYY/MM/DD
Line 2: Traceability code, DOE (Date of Expiry), YYYY/MM/DD (365 days from Date of Manufacture)

Example:

22035	**DOM**	**2022/02/04**
0402220831	**DOE**	**2023/02/04**

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Coding 6 x 2kg Outer (Carton):

Line 1: Product No., Batch Code (YYDDD), DOM (Date of Manufacture), YYYY/MM/DD
Line 2: Box No. XXXX, Time Code HH:MM (24hr Time), DOE (Date of Expiry), YYYY/MM/DD (365 days from Date of Manufacture)

Example:

1207050	**22035**	**DOM**	**2022/02/04**
0002	**08:31**	**DOE**	**2023/02/04**

First two numbers of the Batch code are the last two numbers of the year of production; remaining three numbers are the Julian code.

The traceability codes and stamp on the inner film and carton are not identical; these assist us in tracing back to our production records if required.

INGREDIENTS LIST

Pasteurised Milk
Cream (From Milk)
Salt
Stabilisers (410, 412, 415)
Starter Culture

NUTRITIONAL INFORMATION (Typical Analysis)

Servings per package: 80 Serving size: 25g	Average Quantity per Serving	Average Quantity per 100g
Energy	360Kj	1440kJ
Protein	2.1g	8.3g
Fat, total	8.4g	33.7g
- saturated	5.7	22.6g
- trans fat	<1.0g	1.7g
Carbohydrate	<1.0g	2.9g
- sugars	<1.0g	2.6g
Sodium	83mg	330mg

COUNTRY OF ORIGIN

Made in Australia from at least 97% Australian Ingredients

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SPECIAL DIETARY INFORMATION

Vegetarian lacto-ovo	YES
Vegetarian lacto	YES
Vegetarian vegan	NO
Suitable for coeliacs	YES
Free from artificial colours	YES
Free from artificial and synthetic flavours	YES
Free from preservatives	YES

SPECIFICATION

Cream Cheese which is sampled, prepared and tested in accordance with documented procedures shall have the following composition:

COMPOSITION

Fat in Dry Matter	Minimum 65%
Moisture	Maximum 55%
Fat	Minimum 30%
Salt	0.7% – 1.0%
pH	4.5 – 4.9

MICROBIOLOGICAL

Test	n	c	m	M
Coliforms / g	5	5	0	10
E.coli / g	5	5	0	10
Coagulase Positive Staphylococci / g	5	5	0	10
*Listeria monocytogenes / 25g	5	0	Not Detected	
Standard Plate Count / g	5	5	0	1000
Mould / g	5	5	0	10
Yeast / g	5	5	0	10

*Composite sample 5 X 25g = 125g

n = minimum number of samples to be tested
c = maximum allowable number of sample results that may exceed m but not M

ORGANOLEPTIC GRADING

Appearance – shall be creamy in colour that is even and uniform with a close body and smooth texture.

Flavour – shall have a clean, mildly acidic flavour and very slight saltiness.

CERTIFICATION

Final product is sampled and tested for chemical, sensory and microbiological parameters using accredited test methods and a COA report shall be issued on request for each consignment.